



Flametree
MARGARET RIVER

EMBERS SAUVIGNON BLANC SEMILLON 2018

2018 Vintage

2018 was another idyllic vintage in Margaret River. The season began with a nice even budburst after average winter rainfall. A mild spring followed ensuring good flowering and fruit set. A moderate start to summer, with no heat extremes, set up the harvest well with white varieties displaying flavour intensity and bright acidity. In summary 2018 will be remembered as an outstanding, if not great, Margaret River vintage!

Vineyards

The 2018 Embers Sauvignon Blanc Semillon was blended from three vineyards in the Karridale sub-region and one Semillon vineyard in the Wallcliffe sub-region of Margaret River. The great thing about sourcing fruit from several vineyards and sub regions is that you can create wines with a larger range of flavours and can ultimately blend more complex and interesting wines.

Winemaking

The 2018 Embers Sauvignon Blanc Semillon was picked at reasonably low Baume, capturing fine high-note aromas, crisp primary fruit flavours and good acid structure. The Semillon and Sauvignon Blanc juices are then fermented under cool conditions using specially selected yeasts to ensure the varietal characters are accentuated. This wine was fermented without the use of oak for pure fruit expression. The wine was then fined, filtered and bottled in August.

Tasting Notes

The nose on the 2018 Embers Sauvignon Blanc Semillon shows plenty of varietal fruits in the kiwi fruit, lemon grass, passionfruit and lime spectrum. Semillon's citrus and floral notes are complemented by the tropical passionfruit aromatics of Sauvignon Blanc. Cool nights, a hallmark of the vintage, have harnessed plenty of fresh, crunchy fruits and wonderful crisp acidity. The 2018 Embers Sauvignon Blanc Semillon is a versatile wine that could be enjoyed as an aperitif or with almost any modern food of your choice.

Technical Specifications

Blend	70% Sauvignon Blanc 30% Semillon
Alcohol	13.2%
Acidity	6.53g/l
pH	3.35

